

ROASTED CHICKEN WITH RED MOLE



Ingredients

Servings: 24

For the red mole

- 8 dried ancho chiles, stemmed and seeded
- 12 medium, dried guajillo chiles (3/4 ounce total), stemmed and seeded
- 1/2 cup sesame seeds
- 1/2 cup garlic cloves, finely chopped
- 1 No. 10 can crushed tomatoes

For the chicken

- 2 ounces vegetable oil
- 6 cups chicken broth
- 2 teaspoons dried Mexican oregano
- 2 teaspoons cinnamon, preferably Mexican canela, freshly ground
- 2 teaspoons black pepper, freshly ground
- 3 ounces Mexican chocolate (about 3/4 ounce), coarsely chopped
- 2 ounces sugar
- 2 tablespoons kosher salt
- 8 pounds cooked boneless chicken, coarsely shredded

For the red mole

- Toast the dried chiles in a skillet over medium heat until they begin to blister. Remove from the heat, add to a medium-size bowl, cover with hot water and let rehydrate 30 minutes, stirring frequently. Drain and discard the water.
- Toast the sesame seeds in a skillet and set aside.
- Puree the garlic, chiles, sesame seeds and tomatoes together in a blender.

For the chicken

- Heat the oil in a heavy-bottom stock pot over medium heat.
- Add the tomato-chili puree all at once and stir as it sears and thickens. Stir in the chicken broth and remaining ingredients, partially cover and simmer for about 1 hour, stirring occasionally.
- Add the chicken and let simmer for 20 minutes.
- Keep hot until ready to serve.

Side dishes

Rice and Beans

Corn Tortillas

